

Creamy Sun-Dried Tomato Salmon



FROM THE KITCHEN OF

DEBBIE MACOMBER

Savory salmon in a rich, creamy sauce comes together quickly thanks to some flavor-packed ingredients. We love to serve this with crusty bread to soak up the incredible sauce, but this would be delicious served over noodles, as well.

Serves 4

Ingredients

8 ounce jar sun-dried tomatoes
1 lb salmon fillets
Kosher salt and ground black pepper
2 tablespoons unsalted butter
1 medium onion, diced
5 cloves garlic, minced
1/3 cup chicken broth
3/4 teaspoon kosher salt
1 3/4 cups heavy cream
3/4 cup grated Parmesan cheese, plus more for serving
3 cups (about 2.5 ounces) fresh spinach leaves, chopped
1 tablespoon minced parsley, plus more for garnish (optional)
Crusty bread, for serving

Directions

Remove the sun-dried tomatoes from the oil (reserve oil) and slice. Set aside.

Heat a large skillet over medium-high heat. Add 1 tablespoon of the reserved oil and heat until shimmering. Season both sides of the salmon fillets with salt and pepper, then place in skillet, skin side up. Fry for 5 to 7 minutes, until golden brown. Flip fillets, cover, and continue to cook for about 5 more minutes, until cooked through. Remove from the pan and set aside.

Melt butter in the now-empty skillet over medium-high heat, scraping the bottom of the skillet to loosen any browned bits. Add the onion and sauté for 4 to 5 minutes, stirring frequently, until translucent. Add garlic and sun-dried tomatoes; cook for 1 to 2 minutes, until fragrant. Stir in the broth and salt and cook for 2 minutes, scraping the bottom of the skillet, until broth is slightly reduced.

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Directions Continued...

Stir in the cream and bring to a simmer. Add the Parmesan, then reduce heat to medium-low, stirring until cheese is melted. Stir in the spinach and parsley, then add the salmon back to the sauce and heat for 2 to 3 minutes until salmon is warmed and spinach is wilted. Season with salt and pepper to taste. Sprinkle with extra parsley to garnish. Serve immediately with extra Parmesan, alongside crusty bread.